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Fig. 1

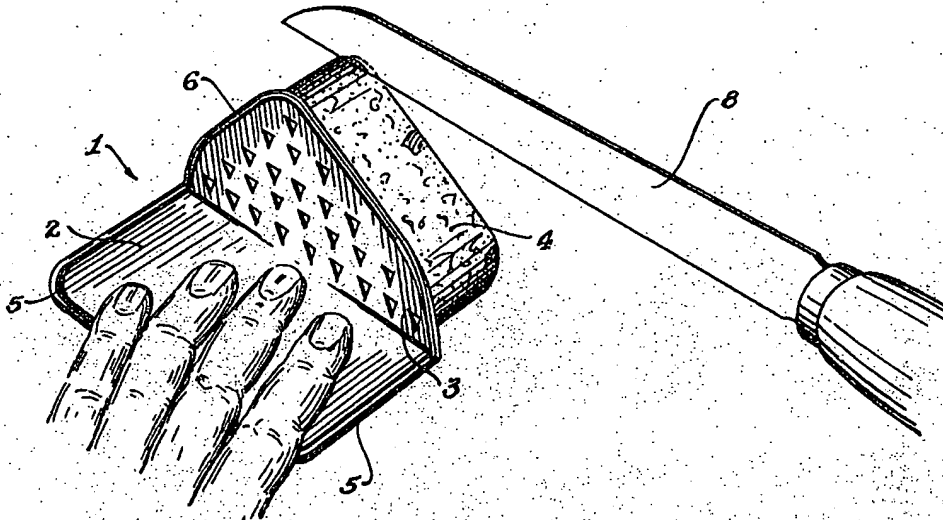


Fig. 2

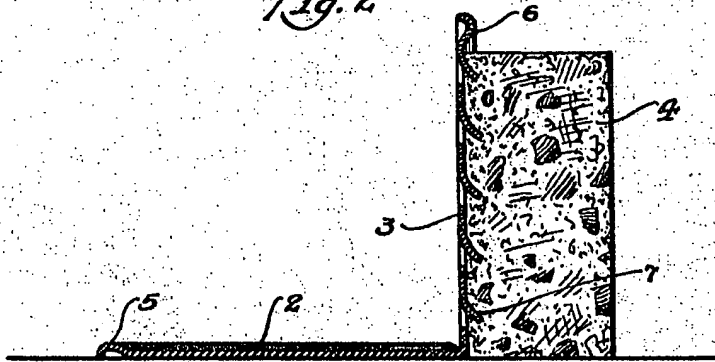
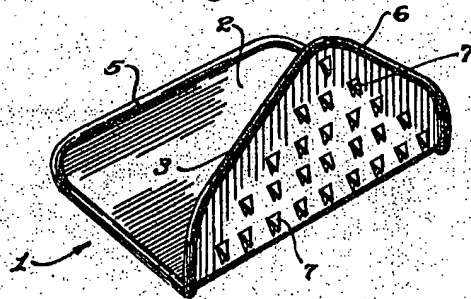


Fig. 3



Charles T. Walter

INVENTOR

Certified to be the drawing referred to  
in the specification hereunto annexed.

February 23, 1932  
Chicago, County of Cook  
State of Illinois

By *For W. Jones*  
ATTORNEY

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The invention relates to a holder for sausage meat and other products.

The object of the present invention is to provide a simple, practical and efficient sausage meat holder of strong, durable and comparatively inexpensive construction designed to be employed as a kitchen utensil and adapted for holding short lengths of a new triangular shaped sausage specialty and other products of a similar shape while slicing.

A further object of the invention is to provide a holder of this character which will be effective in holding such meat and other products to the very end while slicing and which will lend itself to lithographing, and therefore, form a very effective piece of more or less permanent advertising.

Another object of the invention is to provide a sausage meat holder which may be easily gotten into the home and which, because of its cheapness and utility, will form an attractive radio souvenir.

With these and other objects in view, the invention consists in the construction and novel combination and arrangement of parts hereinafter fully described, illustrated in the accompanying drawings and pointed out in the claims hereto appended, it being understood that various changes in the form, proportion and minor details of construction, within the scope of the claims, may be resorted to without departing from the spirit or sacrificing any of the advantages of the invention.

In the drawings:

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Figure 1 is a perspective view of a sausage meat holder constructed in accordance with this invention and shown applied to a short length of sausage meat.

Fig. 2 is a central longitudinal sectional view of the same.

Fig. 3 is a perspective view of the sausage meat holder showing the same in a different position from that illustrated in Fig. 1 to illustrate the construction of the meat engaging spurs.

In the accompanying drawing in which is illustrated the preferred embodiment of the invention, 1 designates a meat holder designed to be constructed of sheet metal or other suitable material, and when constructed of sheet metal, is formed from a blank consisting of a single piece of sheet metal bent transversely at right angles to form a horizontal base 2 and a vertical plate or wing 3 adapted to present a flat vertical face to a triangular shaped piece 4 of sausage meat or other product which is of triangular form and designed to be sliced to form convenient filling for sandwiches.

Two of such slices, in practice, will be placed in the rectangular sandwich, but as sandwiches are usually made from two slices of bread cut diagonally the slices of sausage meat or other material may be conveniently placed between two pieces of such diagonally cut sandwich bread.

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The base 2 which is flat and adapted to be readily held against a supporting surface by the fingers of one hand, as illustrated in Fig. 1 of the drawing, is provided with a marginal bead 5 formed by stamping or otherwise shaping the sheet metal or other material, and extending outwardly from the face of the base 2 to present a smooth marginal edge to prevent cutting or scratching the hand of the operator. Both the edge of the bead 5 and the flat lower face of the base 2 rests upon the supporting surface upon which the piece 4 and the holder are placed. The flat smooth unbroken surface of the base 2 is adapted to receive advertising or other matter by lithographing the same thereon or applying such matter by a label or any other suitable means, and the lower face of the base forms a convenient place for other information, such as directions for using the device.

The vertical wing or member 3 is triangular in shape to conform to the configuration of the piece 4 of sausage meat specialty or other molded product, such as dairy cheese, hogshhead cheese, bologna, and like products, and the said vertical wing or member is provided with a marginal bead 6 formed by stamping or otherwise shaping the material of the vertical wing or member and projecting forwardly in the direction of the meat, as clearly illustrated in Fig. 2 of the drawing.

The marginal bead 6 forms a shoulder for confining the engaged portion of the material and preserves the form of the same to the last slice.

The sausage meat or other material is positively engaged and held by rows of downwardly and forwardly extending tapering spurs 7 preferably of triangular shape adapted to be embedded in the sausage meat or other material by a slight downward and forward movement of the holder to position the spurs 7, as illustrated in Fig. 2 of the drawing. This will firmly hold the meat product within the confining marginal flange 6 and the piece 4 of the product may be sliced to the very end and the shape of the product will be preserved to the very last slice. The spurs are formed integral with the flat vertical member 3 by partially severing the spurs from the material of the said member 3 and then bending the spurs outwardly to arrange them in an inclined position with their sharp tapering points extending downwardly, as clearly shown in Fig. 3 of the drawing.

In practice, the triangular piece 4 of sausage specialty or other product, is placed upon a flat surface, such as a table, and the vertical wing or member of the holder is engaged with one end of the piece 4 with the base of the device resting upon the flat surface. The lower face of the base fits flat against the supporting surface and may be firmly held by the fingers of one hand while the piece 4 is being sliced with an ordinary knife 8, as illustrated in Fig. 1 of the drawing.

## WHAT IS CLAIMED IS:

1. A holder of the class described, comprising a base adapted to be held by hand upon a supporting surface, and a vertical wing presenting a flat surface to the product to be held and provided with means for engaging the same to hold the product while the latter is being sliced.

2. A holder of the class described, comprising a base presenting a horizontal lower face and adapted to be held by hand upon a supporting surface, and a vertical product engaging wing presenting a flat surface to the product to be held and adapted to hold the same while the latter is being sliced.

3. A holder of the class described, comprising a base presenting a lower horizontal face and adapted to be held by hand upon a supporting surface, said base being also provided with a marginal bead arranged to rest upon the supporting surface, and a vertical wing presenting a flat product receiving face and having means for holding the same while the latter is being sliced.

4. A holder of the class described, comprising a base adapted to be held by hand upon a supporting surface, and a vertical wing presenting a flat surface to the product to be held and having means for engaging and holding the same and provided with a marginal shoulder arranged to confine the material and preserve the shape of the same to the last slice.

5. A meat holder of the class described, comprising a base adapted to be held by hand upon a supporting surface, and a vertical wing presenting a flat surface to the material to be held and having downwardly inclined spurs arranged to be embedded in the material for holding the same while the said material is being sliced.

6. A meat holder of the class described, comprising a base adapted to be held by hand upon a supporting surface, and a vertical wing presenting a flat surface to the material to be held and provided with inclined spurs arranged to be embedded in the material for holding the same, said wing being also provided with a marginal shoulder arranged to confine the material and preserve the shape of the same to the last slice.

7. A meat holder of the class described comprising a base adapted to be held by hand upon a supporting surface, and an upwardly extending vertical wing of triangular shape presenting a flat surface to the material to be held and having a marginal shoulder for confining the material and preserving the shape of the same to the last slice, said wing being also provided within the marginal shoulder with projecting material engaging means arranged to be embedded in the material.

8. A meat holder of the class described, comprising a base adapted to be held by hand upon a supporting surface, and an upwardly extending vertical wing of triangular shape presenting a flat surface to the material to be held and having a marginal shoulder for confining the material and preserving the shape of the same to the last slice, said wing being provided with in the marginal shoulder substantially triangular spurs formed integral with the wing and inclined downwardly and outwardly therefrom and adapted to be embedded in the material for holding the same upon the supporting surface while the material is being sliced.

9. A meat holder of the class described constructed of a single piece of sheet metal bent transversely at right angles to form a horizontal base, and a vertical wing, said wing being triangular and having projecting means arranged to be embedded in the material to be held.

10. A meat holder of the class described constructed of a single piece of sheet metal bent transversely at right angles to form a horizontal base, and a vertical wing, said base being provided with a marginal bead and the said wing being triangular and having a marginal bead forming a shoulder for confining material to preserve the shape of the same to the last slice, and inclined approximately triangular spurs formed integral with the wing and extending downwardly and outwardly therefrom within the marginal bead, said spurs being arranged to be embedded in the material for holding the same against the supporting surface and against the said flat face of the wing.



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